

Chapter 296-833 WAC
TEMPORARY HOUSING FOR WORKERS

NEW SECTION

WAC 296-833-100 Scope. This chapter applies to all employers who provide or require their employees to live in temporary housing.

Exemption:

This rule does not apply to the agriculture industry.

For agriculture employers, see WAC 296-307-161, Temporary worker housing, and WAC 296-307-163, Cherry harvest camps.

NEW SECTION

WAC 296-833-10010 Summary.

Your responsibility:

If you choose to provide temporary housing for workers, or require them to live on the grounds in housing they provide themselves, you must make sure the housing facilities meet the requirements of this rule.

NEW SECTION

WAC 296-833-200 Shelter location and structure requirements. Summary.

Your responsibility:

To provide and maintain safe and healthful housing for your temporary workers.

You must:

Provide and maintain sufficient grounds and open areas in temporary housing sites

WAC 296-833-20005

Follow these design and equipment requirements for shelters

WAC 296-833-20010.

NEW SECTION

WAC 296-833-20005 Provide and maintain sufficient grounds and open areas in temporary housing sites.

You must:

- (1) Make sure that all temporary housing sites:
 - ☛ Are adequately drained and are free from ground depressions in which water may accumulate
 - ☛ Have no history of flooding
 - ☛ Do not endanger any domestic or public water supply with their drainage
 - ☛ Are located at least two hundred feet from a swamp, pool, sink hole, or other surface collection of water unless the water surface can be treated for mosquito control.
- (2) Make sure the housing area is large enough to prevent the buildings from being crowded too closely together.
- (3) Make sure the principal housing areas for sleeping and food preparation/eating are at least five hundred feet from livestock operations.

Note: Livestock operations include, among other things, dairy farms, corrals, slaughterhouses, feedlots, and stockyards. Operations where livestock can roam on a pasture over a distance may be treated as outside the definition.
- (4) Make sure that grounds and open areas surrounding the shelters are maintained in a clean and sanitary condition.

NEW SECTION

WAC 296-833-20010 Follow these design and equipment requirements for shelters.

You must:

- (1) Make sure that every shelter in the camp provides protection against the elements.
- (2) Make sure each dwelling unit:
 - ☛ Has at least seventy square feet of floor space for the first occupant and at least fifty square feet of floor space for each additional occupant
 - ☛ That is designated a family unit has a separate sleeping area for children over six years old
 - ☛ With designated sleeping room(s) has at least fifty square feet of floor space in the sleeping room for each occupant
 - ☛ Has at least a seven-foot ceiling
 - ☛ Has windows:
 - Covering a total area equal to at least one-tenth of the floor area
 - AND**
 - At least one-half of which can be opened for ventilation
 - ☛ Has each exterior opening screened with 16-mesh material
 - ☛ Has screen doors with self-closing devices.
- (3) Make sure that the floors of each shelter are constructed of wood, asphalt, or concrete.
 - ☛ Floors must be kept in good repair
 - ☛ If wooden floors are used, they must be:

- Elevated one foot above ground level at all points to prevent dampness and to permit free air circulation

- Smooth and tight.

Note: You may "bank" around outside walls with earth or other suitable material to guard against extreme low temperatures.

(4) Provide beds, cots, or bunks, and suitable storage facilities such as wall lockers for clothing and personal articles in every sleeping room.

- ☛ Beds must be at least thirty-six inches away from other beds, both side to side and end to end

- ☛ The frame of the bed must keep mattresses at least twelve inches off the floor

- ☛ Double-deck bunks must be spaced at least forty-eight inches away from other beds, both side to side and end to end

- ☛ The minimum clear space between lower and upper bunks must be at least twenty-seven inches

- ☛ Triple-deck bunks are not allowed.

(5) Provide equipment that adequately heats the living area whenever the camp is used during cold weather.

Note: All heating, cooking, and water heating equipment must meet state and local ordinances, codes, and regulations concerning installation.

NEW SECTION

WAC 296-833-300 Utilities employers must provide.

Summary.

Your responsibility:

To provide utilities to your temporary housing camps.

You must:

Provide electricity and lighting to temporary housing areas

WAC 296-833-30005

Provide adequate water

WAC 296-833-30010

Provide toilet facilities

WAC 296-833-30015

Follow local regulations for sewage disposal

WAC 296-833-30020.

NEW SECTION

WAC 296-833-30005 Provide electricity and lighting to temporary housing areas.

You must:

(1) Supply electricity to all:

- Dwelling units

- Kitchen facilities

- Shower/bathroom facilities

- Common areas

- Laundry facilities.

Reference:

You need to follow additional requirements for electricity and

lighting. See WAC 296-800-280, Basic electrical rules, in the safety and health core rules book for more information.

(2) Provide lighting to camp buildings.

☛ Make sure general lighting and task lighting are adequate for normal daily activities

☛ Make sure living quarters have:

- One ceiling-type light fixture

AND

- One separate floor or wall convenience outlet.

☛ Make sure laundry rooms, toilet rooms, and other common areas have at least:

- One ceiling light fixture

OR

- A wall light fixture.

NEW SECTION

WAC 296-833-30010 Provide adequate water.

You must:

☛ Provide a water supply that is adequate and convenient for:

- Drinking

- Cooking

- Bathing

- Laundry purposes.

☛ Make sure the water supply system is:

- Capable of delivering

- ③ Thirty-five gallons per person per day to the campsite

- ③ At a peak rate of two and one-half times the average hourly demand

- Able to supply water to all fixtures at the same time with normal operating pressures

- Approved by the appropriate health authority

☛ Supply water to each housing area by either:

- Piping water directly to the shelters

- Providing yard hydrants within one hundred feet of the shelters

☛ Prohibit common drinking cups

☛ Provide one or more drinking fountain(s) for each one hundred occupants (or fraction of that number) where water under pressure is available.

Reference:

The construction of drinking fountains must comply with ANSI standard Specifications for Drinking Fountains, Z4.2.1942.

NEW SECTION

WAC 296-833-30015 Provide toilet facilities.

Note: For the purposes of this rule, a restroom is a room maintained on the premises for use by employees that contains a toilet. This includes outhouses.

You must:

(1) Provide enough toilets for the camp's capacity.

☛ Toilets and outhouses must be provided in a ratio of one for every

fifteen people, with a minimum of two units for any facility shared by men and women.

Note: Check with your local jurisdictions for regulations regarding outhouses.

(2) Have enough rest rooms for each sex based on the maximum number of persons the camp is designed to house at any one time.

(3) Provide separate rest rooms for each sex wherever rest rooms are in buildings shared by men and women.

☛ Distinctly mark the rooms "men" and "women" with:

- Signs printed in English and in the native language of the persons occupying the camp

OR

- Easily understood pictures or symbols.

☛ If the facilities for each sex are in the same building, they must be separated by:

- Solid walls

OR

- Partitions extending from the floor to the roof or ceiling.

(4) Make sure:

☛ No one has to pass through a sleeping room to reach a rest room

☛ Rest rooms have a window of at least six square feet opening directly to the outside, or are satisfactorily ventilated

☛ All outside openings are screened with 16-mesh material

☛ Fixtures, toilets, chemical toilets, or urinals are not located in a room used for other than toilet purposes

☛ A rest room is within two hundred feet of the door of each sleeping room

☛ Any outhouse is at least one hundred feet away from any sleeping room, dining room, lunch area, or kitchen.

(5) Provide urinals as follows:

☛ One urinal or two linear feet of urinal trough for each twenty-five men

☛ Construct the floor out of materials that are moisture proof, from the wall and out at least fifteen inches from the outer edge of the urinals

☛ Have an adequate water flush in urinals when water under pressure is available

☛ Urinal troughs in outhouses must:

- Drain freely into the pit or vault

AND

- Have a drain constructed to exclude flies and rodents from the pit.

(6) Install any new toilets in a rest room.

(7) Make sure:

☛ There is an adequate supply of toilet paper for each rest room, outhouse, or chemical toilet

☛ Toilet facilities are:

- Kept in sanitary condition

AND

- Cleaned at least daily.

NEW SECTION

WAC 296-833-30020 Follow local regulations for sewage disposal.

You must:

☛ Provide sewage disposal systems according to local health jurisdictions.

NEW SECTION

WAC 296-833-400 Service facilities: Food preparation, dining, bathing, laundry and handwashing.

Summary.

Your responsibility:

To provide facilities for your employees to cook, eat, do laundry, bathe, and wash their hands.

You must:

Provide service buildings for laundry, handwashing and bathing

WAC 296-833-40005

Provide cooking, food-handling, and dining facilities

WAC 296-833-40010.

NEW SECTION

WAC 296-833-40005 Provide service buildings for laundry, handwashing and bathing.

You must:

(1) Make sure that every service building has equipment capable of maintaining a room temperature of at least seventy degrees Fahrenheit.

(2) Make sure an adequate supply of hot and cold running water is provided for bathing and laundry purposes.

(3) Provide:

☛ One handwash basin

- Per family shelter

OR

- Per six persons in shared facilities

☛ One shower head for every ten persons

☛ One laundry tray or tub for every thirty persons

☛ One "deepwell" type sink in each building used for laundry, handwashing, and bathing.

(4) Make sure all:

☛ Laundry, handwashing and bathing room floors:

- Are moisture-resistant and smooth but not slippery

- Have coved junctions of the curbing and the floor

☛ Walls and partitions of shower rooms are smooth and moisture-resistant to the height where water splashes.

☛ Shower baths, shower rooms, or laundry rooms have floor drains to remove wastewater and facilitate cleaning.

(5) Provide facilities for drying clothes.

(6) Keep all service buildings clean.

NEW SECTION

WAC 296-833-40010 Provide cooking, food-handling, and dining facilities.

You must:

(1) Make sure common cooking and dining areas are of adequate size and are separated from sleeping areas by a door.

(2) Provide enclosed and screened cooking and food-handling facilities for all occupants. The facilities must include:

- ⌘ A working cook stove or hot plate with at least one cooking surface for every two occupants

- ⌘ A sink with hot and cold running potable water under pressure

- ⌘ Food storage areas located off the floor

- ⌘ Nonabsorbent, easily cleanable food preparation counters

- ⌘ Mechanical refrigeration capable of maintaining a temperature of forty-five degrees Fahrenheit or below, with enough space to store perishable food items for all occupants

- ⌘ Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings close to cooking areas

- ⌘ Nonabsorbent, easily cleanable floors

- ⌘ At least one ceiling or wall light fixture

- ⌘ Lighting adequate for normal food preparation activities

- ⌘ Adequate ventilation for cooking facilities.

(3) Make sure that dining halls:

- ⌘ Meet the requirements of the department of health's rules in chapter 246-215 WAC, Food service

- ⌘ Have no direct openings to living or sleeping areas

- ⌘ Have fire-resistant, nonabsorbent, nonasbestos, and easy-to-clean wall coverings adjacent to cooking areas

- ⌘ Have nonabsorbent, easy-to-clean floors

- ⌘ Have at least one ceiling or wall light fixture

- ⌘ Have lighting adequate for normal dining activities.

NEW SECTION

WAC 296-833-500 Waste disposal and pest control.

Summary.

Your responsibility:

To make sure your temporary housing camps are kept sanitary.

You must:

Follow proper waste disposal procedures

WAC 296-833-50005

Control insects, rodents, and other pests

WAC 296-833-50010.

NEW SECTION

WAC 296-833-50005 Follow proper waste disposal procedures.

You must:

☛ Provide at least one garbage container for each family shelter.
Garbage containers must be:

- Placed on a wooden, metal, or concrete pad

AND

- Located within one hundred feet of each shelter.

☛ Provide garbage containers that:

- Are nonabsorbent

- Are cleanable **OR** only used once (for example, a disposable plastic liner)

- Can be securely closed.

☛ Make sure garbage containers are kept clean and emptied: - At least twice a week

AND

- When full.

NEW SECTION

WAC 296-833-50010 Control insects, rodents, and other pests. You must:

☛ Take steps to effectively prevent insects, rodents, and other pests from infesting camp areas

☛ Carry out a continuing and effective control program where pests have been detected.

NEW SECTION

WAC 296-833-600 Employee first aid and communicable disease reporting.

Summary.

Your responsibility:

To guard the general health of your employees by providing first-aid facilities and reporting communicable diseases.

You must:

Provide first-aid facilities

WAC 296-833-60005

Report communicable diseases

WAC 296-833-60010.

NEW SECTION

WAC 296-833-60005 Provide first-aid facilities.

You must:

☛ Provide and maintain adequate first-aid facilities

AND

☛ Make sure a person trained in first aid is in charge of the first-aid facilities.

Reference:

See WAC 296-800-150, First aid, in the core rules book for requirements for first-aid training and supplies.

NEW SECTION

WAC 296-833-60010 Report communicable diseases.

You must:

☛ Immediately report to the local health officer:

- The name and address of any individual in the camp known to or suspected of having a communicable disease listed in the department of health's list of notifiable conditions, chapter 246-101 WAC

- Any suspected food poisoning

- Any unusual occurrence of:

☛ Fever

☛ Diarrhea

☛ Sore throat

☛ Vomiting

☛ Jaundice.